THE HERALD.

AGRICULTURAL.

How to Make Corn-Growing Pay.

I consider the cultivation of corn to be the most important crop in this or any of our western states, for if we have plenty of corn we shall have fat hogs, fat cattle, fat horses, and, if needed, bread for the family. Many fail in producing a good crop simply from a lack of cultivation. There is a shoddy system of corn culture, as well as in many other things on the farm. A great many over-crop by improperly attempting to cultivate too much land. Many try to cultivate forty to fifty acres to the hand, and in endeavoring to get so much land planted they plow too shallow, slash in their corn with a planter, without previously harrowing or cross marking the land, and when it comes up they find they have a bad stand, in some places the corn being too thick and in others too thin. Of course they cannot get the time to thin it where it is too thick. They therefore let it go, and when the corn and weeds are about knee-high, they go into the field with a two-horse cultivator, and plow it two or three times and lay it by. This is probably all they will get done by the first of August, instead of the first of July. When the time comes for gathering the crop, they attribute their short crop to the chinch-bug. But this is not the cause; for I kept the chinch-bug from doing me any damage by deep plowing and thorough culture. The most of my crop of 1873 averaged sixty bushels to the acre, while the average crop of the country is not over twenty-five. Twenty acres to the hand; deep plowing; thorough harrowing; marking off both ways; and by planting by hand or the planter, if necessary; replant when any hills are missing; thin to two stalks to the hill, is in substance, my plan.

I think that if we would make our rows nearer together and have fewer stalks to the hill, it would be better. I usually plow my corn four times, using the iron beam, double-shovel plow instead of cultivators. I do all this before the wheat harvest commences, and often after I harvest, I go through with a hoe and cut out all the straggling weeds, so that none are permitted to go to seed. I have never failed to raise a good crop of corn.—*A Jasper County (Ill.) Farmer.*

Mules vs. Horses.

A writer in an agricultural paper says: "While horse-breeders are sounding the praises of thoroughbreds, trotters, Percherous, Clydesdale, and all the hosts of strains and breeds, claiming untold good qualities for the one and the other, we seldom or never hear a single note in favor of that useful animal—the mule. On the road, amid the hum of cities, in the very bowels of the earth, these patient, persevering, long-lived 'hewers of wood and drawers of water' are plodding through their daily drudgery unhonored and unsung. We once overheard a farmer say, with quaint expression, 'The best horse for a farm is a mule;' and we subscribe ourself a champion of his faith. Do you want an animal which will serve you faithfully without growl or balk, one which will keep fat on short commons, never need the veterinary, always be ready for work? Do you want a great big burly brute that will catch a coal wagon on his shoulders and tow it up a hill, or a little sprightly fellow to plow corn, or to do chores, or to make himself generally useful? If you do, get a mule. He will require less care, will cost less money, will do more work, will eat less corn, live longer, and pay you better than any horse you know of, on the farm. Now it will be said that mules move slowly, that they are tricky, that they are frequently breachy. Some mules have all these traits, and some have none of them, but their good qualities, taking them all in all, very far surpass their bad ones. Who ever saw a spavined mule, or a curbed mule, or a dead mule that had not been killed by accident? A man may live a life time, he may have gone through the wars, where horses lay down and die by the score from bad treatment and starvation, but I venture to say he can count upon his fingers the number of mules he ever saw yield up the ghost under any ordinary pressure.

Water for Cattle.

How much water cattle require we have learned this winter. Our water, in pipes to the barn, being stopped, and the surface of the ground being covered with ice, so as to make it unsafe for the cattle to go to the stream, we hauled water for them from the stream, a quarter of a mile, for two weeks. And this was practiced by many of our neighbors. Fifty head of cattle and horses drank daily fifty cans of water, and a few times as many as fifty-five. These are milk cans of ten gallons each per day. There are four horses, two oxen, thirty-six cows and eight young cattle. 1. It would require a large cistern for such a supply. 2. Cattle seem to drink more water in very cold weather. 3. The quantity of milk seemed to be lessened by the use of such very cold water. 4. We got a very certain estimate of the value of plenty of spring water coming to the barn.—*Cor. Country Gentleman.*

To Cure Scratches.

To cure scratches, procure buckeye bark, boil until prepared a strong solution; when cool, wash your horse's legs with warm salt water and then apply the bark solution three times a day. It is a rapid and certain cure.—*Cor. Ohio Farmer.*

To Obtain Fruit From Barren Trees.

A correspondent of the American *Agriculturalist* says: "I wish to describe to you a method of making fruit trees bear that I blundered on. Some fifteen years ago I had a small apple tree that leaned considerably. I drove a stake by it, tied a string to a limb and fastened it to the stake. The next year that limb blossomed full, and not another blossom appeared on the tree, and, as Tim Bunker said, 'it sot me a thinking,' and I came to the conclusion that the string was so tight that it prevented the sap returning to the roots; consequently it formed fruit buds. Having a couple of pear trees that were large enough to bear, but had never blossomed, I took a course twine and wound it several times around the tree above the lower limbs, and tied it as tight as I could. The next spring all the top above the cord blossomed as white as a sheet, and there was not one blossom below where the cord was tied. A neighbor, seeing my trees loaded with pears, used this method with the same result. I have since tried the experiment on several trees, almost with the same result. I think it a much better way than cutting off the roots. In early summer, say June or July, wind a strong twine several times around the tree, or a single limb, and tie it, the tighter the better, and you will be pleased with the result. The next winter or spring the cord may be taken off."

Loss by Weeds and Insects.

It is estimated the value of produce annually raised in this country is $2,500,000,000, of which amount nearly, or quite, one-fifth, or $500,000,000, is lost, according to the *American Naturalist*, from the attacks of injurious plants and animals. A single campaign of the army worm cost the farmers of Eastern Massachusets $250,000 worth of grass. Missouri alone loses from $15,000,000 to $20,000,000 annually from insect depredations. The annual damage to the apple and pear crop from the codling moth amounts to several million dollars, and the work of the curculio is equally costly. A partial remedy is to be found in a close study of insect habits, with a view to ascertaining what insects they are which hold the depredators in check and destroy them. It is hardly possible to estimate the havoc annually wrought by the grasshopper and the potatoe beetle, for example, and any bird or insect which would reduce such pests would be a substantial benefactor to the farmer. As to the "injurious plants," or, in the common vernacular, weeds, the only method that is feasible is to kill them at their very germination by means of proper agricultural machines. The *Country Gentleman* affirms that the annual growth of weeds in this country amounts to 8,000,000 tons, or enough to load a compact train of wagons long enough to span the globe.

How the Money is Used.

A great deal has been said about the enormous income received by the National Grange of the Patrons of Husbandry in Washington from subordinate Granges in all parts of the country, and much curiosity has been expressed as to the disposition made of the funds which accumulate from the sale of "dispensations" and the contribution of dues, which, it is estimated, must reach several hundred thousand dollars per year. A correspondent of the New York *Sun*, who is an officer of a Grange in Texas, furnishes some information on this subject which is explicit and interesting to those who possess curiosity as to the doings of the Grangers. The correspondent says the Grange of which he is a member sent the customary fee of $15 to the National Grange, and receive in return one tin box with brass lock and key; a blank book for the Secretary and another for the Treasurer; thirteen manuals and thirteen song books; thirteen copies of the constitution of the National Grange; one suit of regalia, for men, and one for women, as patterns, together with copies of the different blanks used in the Grange, all of which cost probably $6 or $7, which would reduce the amount from one subordinate Grange in the hands of the National Grange to $8 or $9, not counting the annual dues.—When the great overflow occurred in Lousiana, the National Grange distributed $20,000 among the suffering Grangers there, and the correspondent says that it has contributed large sums to the relief of Grangers who have suffered by the devastation caused by grasshoppers in Kansas and Nebraska, while the balance of its receipts have been invested in United States interest-bearing bonds and held as a fund from which to draw for the assistance of distressed Grangers in case of need. He adds that if all the money sent by his Grange to the National Grange had entirely disappeared, he would have considered it as a good investment, on account of the benefit which he and his associates had derived from the organization in many different ways.

Alfalfa—A Word of Caution.

Rural World.

I notice in your interesting practical paper that the people are getting excited on the subject of alfalfa, which is but another name for lucerne. Four years ago I sowed on a piece of new, rich clay land, about one hundred by twenty feet, some lucerne, or, as it is now called, alfalfa. I sowed more than the usual quantity of clover seed to the acre. It was sown by itself, about the middle of March, and covered lightly with the harrow. It came up in spots and grew well, but the weeds had to be removed often. The second year only about half of the lucerne came up, and the third year none at all could be seen.

I think I am not mistaken when I say that many persons have tried the same clover, not under the name of alfalfa, but under that of lucerne. Hereafter I would advise the Rural World to say alfalfa or lucerne, so that it will be able to keep up its reputation as a denunciator of humbugs. I think alfalfa or lucerne will do well on sandy soil, because the roots penetrate so deeply.—*G. H. Timmerman*, St. Louis county, Mo.

Plaster for Tobacco.

A Henderson county, Kentucky, farmer finds plaster the best and most economical fertiiizer for tobacco. After securing a stand, he put about a dessert spoonful on the bud of each plant. Immediately after the first shower it assumed a rich growing color, which it held till maturity, notwithstanding a prolonged drouth ensued. Before the topping, however, he had as much more applied to each plant—in all about one hundred pounds per acre. The land upon which this experiment was made was high, and exhausted years ago. The crop was medium in size, and uniformly of excellent quality.

To Prevent and Cure Diseases of Cattle.

Give them two ounces of poke root salted every three months, and they will not have the murrain or mad itch, or any other disease, neither will buckeyes hurt them. If the buckeye is plenty, give the poke root oftener. Be careful not to give too much, as it is dangerous to give large doses. Slice the root in thin slices, and salt well and give to each animal a piece. I am seventy-one years old and have used this for more than fifty years with success.—*W. F. Roberts.*

HOUSEHOLD HINTS.

STUFFED EGGS.—Cut some hard boiled eggs in half, mince the yelks with capers, anchovies and truffles in due proportions, and a little tarragon; add pepper and salt. Fill each half egg with the mixture, pour some liquified butter over each egg, warm them in the oven, and serve each half egg on a bread sippet cut with an ornamental cutter, and fried a light color in butter.

RICE CAKES.—To one teacupful of cold boiled rice put one of flour, one egg, one tablespoonful of corn-starch, teaspoonful of salt, and sour milk or buttermilk enough to make a batter; mix smoothly, and at the last add a teaspoonful of soda and a little melted butter; bake immediately. If sweet milk is used put in rather less soda and double the quantity of cream of tartar. Cold boiled hominy can be used in the same way. These are an excellent substitute for buckwheat cakes.

RICE SOUFFLE.—Pick and wash a teacupful of rice. Put it in a saucepan with a pint of milk sweetened to taste, and a pod of vanilla; let the milk boil till the rice is thoroughly done. When cold, remove the stick of vanilla and work in the yelks of six eggs one by one; then stir in the whiter of eight eggs whipped to a stiff froth. Pour the mixture into a plain cake mold; put it into the oven at one; bake for about half an hour, and serve in the mold, with a napkin pinned round it.

TEA CAKES.—Rub a quarter of a pound of butter into a quart of dried flour, then beat up two eggs with two teaspoonfuls of sifted sugar and two teaspoonfuls of yeast; pour this mixture into the middle of the flour, adding a pint of warm milk as you mix it. Beat up with the hand until it comes off without sticking, and set it to rise before the fire, covered with a cloth; after an hour, make it up into cakes about an inch thick; set them on tin plates to rise before the fire for ten minutes, and then bake in a slow oven.

ROLLS (FRENCH).—Take half a pint of yeast and a pint and a half of warm milk, add sufficient flour to make it the thickness of batter; put into a pan, cover over and keep warm. When it has risen to its utmost height, add a quarter of a pint of warm water and half an ounce of salt; mix all together. Rub into it a little flour, two ounces of butter, then make the dough not quite so stiff as for bread; let it stand three-quarters of an hour, when it will be ready to form into rolls; then let them stand till they have risen, and bake in a quick oven.

CHEESE FRITTERS.—Slice thin half a dozen large, tart apples, and prepare half as many thin slices of nice cheese. Beat one or two eggs, according to the quantity required, and season high with salt, mustard and a little pepper. Lay the slice of cheese to soak for a few moments in the mixture, then put each slice between two slices of apples, sandwich style, and dip the whole into the beaten egg, then fry in hot butter like oysters; and serve very hot. These fritters are an additon to any breakfast takle.

FRENCH COFFEE.—French coffee is much talked of and the general supposition is that the peculiar French quality is in some filtering process, or in the way the element is extracted from the berry. But any intelligent housewife knows how to extract the element from the berry, without any peculiar apparatus. Unless she sews it up as the French do, she will have nothing that will appear like French coffee. The French make their coffee so strong that one part of liquor requires the addition of two parts to reduce it to the proper strength. This addition is made with milk. This large portion of hot milk, in the place of so much warm water, gives the coffee a richness like unto that made by the addition of cream in the ordinary way. By this means hotels, and any body that will go to the expense of buying good milk, can have good coffee without cream.

A CEMENT WITHSTANDING HEAT AND MOISTURE.—Pure white lead, or zinc, ground in oil, and used very thick, is an excellent cement for mending broken crockeryware; but it takes a very long time to harden. It is well to put the mended object in some storeroom, and not to look at it for several weeks or even months. It will then be found so firmly united that if ever again broken it will not part on the line of the former fracture.

A HANGING GARDEN.—Some of our young readers may like to try the experiment of making a hanging garden of a sponge. Take a white sponge of large size, and sow it full of rice, hemp, canary, and other seeds; then place it in a shallow dish, in which a little water is constantly kept, and as the sponge will absorb the moisture, the seed will begin to sprout. When this has taken place, the sponge may be suspended by cords and hung where a little sunshine will enter. It will thus become a green foliage, and should be refreshed with water daily so as to be kept moist.

KEEP THE RECIPES.—Every housekeeper should have her own recipe book—a book of her own creation, of gradual growth and proved excellence—and we propose to show our lady readers how to make one. In the first place buy a blank book and write your name and the date on the first leaf. Divide the book into as many different departments as you wish, heading each page with the department to which it belongs, as follows: Recipes for cleaning; recipes for soups; recipes for cooking meats, recipes for cake, and so on through family cooking. Then comes cooking for the sick, care for the sick, and all the various things that are a part of a woman's duty, and for which unfortunately, there is no school but experience. Number your pages if they are not numbered in the beginning, and make an index, leaving blank spaces in the index to correspond with blank spaces between departments which you do not expect to fill immediately. Write down under these different heads every recipe which you have actually tried, or the best which you have seen in the houses of your friends, and enter the page in the index.

CAN'T DO ANY HARM.—We should like to know how many medicines thers are that can't do any harm. "Castor oil," says a mother, "can't do any harm;" and yet a little girl overworked at school, coming home to her mother tired out, and needing only rest and sleep and something to eat, was dosed with castor oil because, forsooth, it wouldn't do any harm, and something must be done. Next day no better. Next day senna and salts—perfectly innocent stuff. Day after, child no better. Then an emetic—emetic can't do any harm, that is sure. Next day child worse, mother frightened. Man of a little common sense sees her and says: "Stop these innocent medicines, give the child a warm bath and feed it properly;" and lo! it is well in twenty-four hours.—*Herald of Health.*

THE HOUSEWIFE'S TABLE.—The following is a very valuable housewife's table, by which persons not having scales and weights at hand may readily measure the article wanted to form any recipe without the trouble of weighing, allowance to be made for an extraordinary dryness or moisture of the article weighed or measured:

Wheat flour, 1 pound is 1 quart.
Indian meal, 1 pound 2 ounces are 1 quart.
Butter, when soft, 1 pound is 1 quart.
Loaf sugar, broken, 1 pound is 1 quart.
White sugar, powdered, 1 pound 1 ounce are 1 quart.
Best brown sugar, 1 pound 2 ounces are 1 quart.
Ten eggs are 1 pound.
Sixteen large tablespoonfuls are 1 pint.
Eight large tablespoonfuls are ½ pint.
Four large tablespoonfuls are 1 gill.
Two gills are a half pint.
A common-sized tumbler holds half a pint.
An ordinary teacup is 1 gill.
A large wine glass is 1 gill.
A large tablespoonful is half an ounce.
Forty drops are equal to 1 teaspoonful.
Four teaspoonfuls are equal to 1 tablespoonful.

THE ANT PEST.—One of the most troublesome pests to the housekeeper is the ant, especially the little red ant. Chalking, and all sorts of insect-powder and various other devices have been tried, but like the weather-signs, which always "fail in wet weather," they all seemed to fail in the ant season. "Camden Nellie" furnishes the Germantown *Telegraph* with her experience, which is the simplest of all. She says: "In a cupboard infected with ants, I one day put a plate containing some flour on one of the shelves and left it there for several days. I soon noticed that the little pests did not molest it in any way, and concluded to receive some benefit from the knowledge. Accordingly I sprinkled wheat-flour all over the shelves, and pretty thickly, too, and so far I am satisfied with the result. They find it a hard road to travel, and now we can put any article of food in that cupboard without fear of them."

A chalk mark, at least half an inch in depth, around the upper edge of sugar buckets, barrels, &c., will not admit one ant into the interior. The same mark drawn on the edges of shelves will also prevent the approach of an ant, as they are not able to crawl over the chalk. But if they are numerous among jam and jelly pots, take a large sponge, wet it in cold water, squeeze it nearly dry, and then sprinkle fine white sugar over it. Place it on the infested shelf, and next morning dip it quickly and carefully into a bowl of boiling water. I tried the experiment in my jelly closet one night, and killed at least a hundred in the morning. Have set the trap again and shall continue to do so while one ant runs. Red pepper dusted over their haunts will also destroy them, but the sponge is the surest method.

HARTFORD LODGE, NO. 12, I. O. G. T.

Meets regularly every Thursday evening in Taylor's Hall. Transient members of the Order are cordially invited to attend.

JOHN P. BARRETT, W. C. T.
WALLACE GRUELLE, W. Secy.